

Thanksgiving Buffet

A WELCOME GLASS OF CHAMPAGNE !

Assorted Wisconsin Cheeses

Baby Mozzarella with Grape Tomato Caprese

Creole Remoulade Shrimp & Scallops with Green Onions

Assorted Salamis and Marinated Olives

Seared Ahi Tuna with Wasabi Aioli & Pickled Ginger

Roasted Butternut Squash with Baby Arugula, Golden Raisins, Walnuts
& Orange Sage Vinaigrette

House-Cured Grav Lox with Herbed Croutons & Mustard-Dill Dressing

Farfalle Salad with Roasted Tomatoes, Eggplant & Zucchini

Roast Beef with Roasted Garlic & Horseradish Aioli

Roasted Beets with Bacon Balsamic Vinaigrette & Blue Cheese

Steamed Shrimp with Bon Appétit Cocktail Sauce

Chilled Mussels & Clams Fra Diavolo Sauce

Roasted Mushrooms & Artichokes with a Champagne Vinaigrette

Mixed Lettuce and Baby Greens

Dressings: Creamy Honey, Burgundy Vinaigrette, Caesar and Blue Cheese

Freshly Baked Rolls & Sweet Butter, Herb Croutons & Parmesan Reggiano Cheese

Roast Carolina Turkey with Giblet Gravy, Carved to Order

Prime Rib of Beef with Au Jus, Carved to Order

Breast of Chicken with Mushroom Bordelaise

Filet of Salmon with Bon Appétit's Cucumber-Dill Sauce

Baked Virginia Ham with Golden Raisin Glaze

Penne Pasta with Fresh Herbs, Baby Mozzarella & Shaved Parmesan
in a Light Tomato Sauce

Wild Rice Blend • Sweet Potato Mash • Green Beans with Toasted Pecans
Carrots Vichy • Yukon Gold Mashed Potatoes • Pecan Stuffing

Desserts

An Assortment of Cheesecakes, Pumpkin Pie, Buffet Cakes, Macaroons,
Cream Puffs, Cake Selections, Chocolate Mousse, Mini Desserts
and Seasonal Fruits and Berries

Bon Appétit House Blend Coffee or Aromatic Tea

\$79.95 + Tax

Children under 10 ~ \$ 14.95

